

THE TIMES DAILY MAGAZINE PAGE

Christmas Books Are Here With Old, Tried Friends; Adieu To Best Sellers

Here They Are In the Window, In Pretty Yuletide Garb!
Alice, Robinson Crusoe, Prince Ahmid, Little Women and All the Rest of Merry Company.

By WINIFRED BLACK.

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THERE they are in the window, the Christmas books—how can you pass them without a long and loving look? Red and gold, blue and silver, green and yellow! Why, they're as pretty as a garden of chrysanthemums all in full bloom.

That one in the corner looks familiar. Why, to be sure, "Alice in Wonderland." There's Alice with her long hair about her shoulders, English fashion, and there's the white rabbit with his gloves and fan, and there is the Mad Hatter, too, taking tea with the March Hare. Dear me! How have I lived so long without it? I'll go without the new must I want and take Alice along home with me, and have a visit with her before I give her to a little girl I know.

Who's that on the shelf next to Alice—all in furs, with an umbrella over his shoulders and a faithful dog at his side? Why, that's "Robinson Crusoe." Let's take him down and have a look at Robinson finding the footprints! Shall you ever forget the way you felt when you saw those footprints for the first time? I remember, as if it were today.

The Good Old Friends.
I was sitting in a recessed window behind the window curtain, and I had a plate of apples and a plate of cookies, and I took first a bite of apple and then a bite of cookie, and I played all the time that I was the Lady Elsie Montmorency de Coursey, sitting on my throne and being waited on by menials, and all the time I read "Robinson Crusoe." I lived with Crusoe on the desert island, and my heart was filled with gratitude to the parrot when he spoke my language, and with love for the faithful dog who followed me every movement. And I slept under the stars and waded in wild dreams, and was lonely and forsaken and forgotten—and, all at once, there were the four pirates—and my heart stopped, and the old dog, the real one, thrust his cold nose into my hand, frightened me, and I came out of the book with a scream.

Come, Robinson, you shall go home.

Advice To Girls

By ANNIE LAURIE.

Dear Annie Laurie—What shall I give as a Christmas gift to a girl with whom I have been going about a year? We are not engaged, but hope to be when a little older. I understand that the only proper thing is to give flowers. I do not wish to give either of these, as I think she expects something more. Would an inexpensive pocketbook be all right? Or a pocketbook to be all right?

ONE of the local stores has the most fascinating enameled vanity cases just large enough for powder, a puff and a mirror. They dangle from one's finger by a chain with a ring. The cost is \$4 and up. A leather pocketbook would be a charming gift, so would several articles in a leather bag to start a set for her dressing table. If none of these things appeal to you particularly, ask "her" girl about her mother and buy her a pair of long white gloves. These will look about \$3.50.

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Miss Laurie will welcome letters of inquiry on subjects of interest from readers of this paper, and will reply to them in these columns. They should be addressed to her, care this office.

HOUSEHOLD HINTS

The best iron cleaner is a piece of wire gauze.

Tinned and bottled fruits should be kept in the dark.

Fine cotton is better than silk for mending gloves.

Blue will not streak linen if a little soda is mixed in the bluing water.

Jugs or basins in which milk is kept should be well scoured with salt at least once a week.

When sprinkling clothes use hot water, which dampens them more evenly. Tennis and cricket rackets should be washed in lukewarm water, and rinsed in same—not cold, it prevents them from shrinking or drying hard.

When one wishes to chop small quantities of food stuffs, like onions, celery, parsley or nuts for salads or sauces, the "hashinette" is better than the big chopping bowl. It is a small wooden chopping bowl but quite deep and has a small crescent shaped knife to use with it.

The adjustable nut cracker is attached to the edge of the table by a thumb screw. It is handy, for nuts of all sizes may be cracked with equal ease, and it takes but an instant to screw it in place.

The hold-down flagon is a new refrigerator convenience. It is a heavy glass receptacle protected by a skeleton metal frame having a snap porcelain top. Wine or any liquid is to be chilled may be put in it and kept in immediate contact with the ice without danger of breakage, while fine ice creamers or pitchers are too fragile to risk for this purpose.

Have a long narrow kitchen table covered with zinc so that hot dishes may be moved from the stove and placed on it without damage, and so that the carrying may be done as it is in so many households, right in the roasting pan and sent sliced to table. Have the drawer divided into three compartments to hold meat forks, carving forks, long and short, and make a cotton flannel pad to fit the bottom of each compartment, so that the knives keep bright and sharp and do not get scratched.

One who works about the stove a great deal will thoroughly appreciate a pair of asbestos gloves with long wrists. With them you may take hold of the pan to baste the meat without feeling the heat or scorching towels to do so. These gloves protect one from all heat and objects in the kitchen. They seem rather an expensive outlay, but when their protection is considered they are really a good investment.

Some Whims of Fashion



ALL the colorful combinations an artist can effect are combined in this season's blouses. A plain white or plain flesh-colored blouse is, indeed, a rarity. Neither is it usual to confine the blouse to one material. One combining both these up-to-date features uses rose georgette crepe and white crepe de chine. With an old blouse for a foundation, the crepe is buttoned on down the front in large, rounded scallops, heavy silk of a darker shade of rose being used. The collar, cuffs, and bodice front are trimmed with tiny flat bows of black velvet.

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Eatables Familiar and Strange Suggested For Yuletide Feasts

By LOUIS PLAFF, Chef of the New Willard.

Deep Sea Caviar Favorite
Celery Olives Mixed Salted Nuts
Cream de Volaille a la Reine
Brook Trout Santa Amantine
Cucumbers a la Reine
Noisettes of Venison Saint Hubert
Cumberland Sauce
Brussels Sprouts au Beurre
Sweet Potatoes a la Hill
Braised Young Turkey, Chestnut Stuffing
Sauté Good Luck
Fancy Ice Cream Assorted Cakes
American Plum Pudding, Hard and Brandy Sauce
Mince Pie Assorted Fruits Coffee

By F. C. GOETTELMAHN, Chef of the Raleigh.

Christmas Mince Frappe a la Chantrelle
Celery Olives Salted Almonds
Potage Des Gourmets
Mousse of Salmon, Grand-Duc
Bermuda Potatoes Nature
Noisettes of Baby Lamb, Renaissance
Bouches aux Pointes d'Amour
Roast Philadelphia Capon, Chestnut Dressing
Cranberry Jelly Salade Americaine
Souffle Glace Dame Blanche
Fraisises
Camembert Cheese Toasted Saltines
Nuts and Raisins Candles
Demi Tasse

By JACQUES HAERINGER, Chef of the Shoreham.

Oysters
Consomme Princesses
Smelts Saute au Beurre
Sweetbreads Eugeneie
Roast Turkey, Chestnut Dressing
Mashed Potatoes Brussels Sprouts
Boiled Onions
Spinach a l'Anglaise
Chicory Salad
English Plum Pudding, Brandy Sauce
Pumpkin Pie
Neapolitan Ice Cream
Cafe

With Turkey As the Axis
for the Entire Christmas
Dinner, the Search for
"Something New" to En-
liven the Remainder of
the Feast Leads to Recipes
From Many Lands.

ARE you planning to spend 60 cents or \$1 for your Christmas dinner? Most likely it will all depend upon the place where you dine. If it's to be an old-fashioned family feast at home, with all the traditional "fixes" the cost for each person may be well under a dollar. Those who dine at hotels will expect something more elaborate than home-made delicacies—and are prepared to pay accordingly.

Now even the least expensive dinner can suggest the festivity it celebrates by using the foods to harmonize. Red, is, of course, the Christmas color, and it is possible to evolve a menu within the price of the average housewife having a recurrent theme of red throughout. One such menu has been submitted by the National School of Domestic Arts and Sciences. The cost for six persons is \$1.75 at prevailing market prices, an average cost of 83 cents.

The first course—Yuletide cocktail—is an old friend gayly decked for the holiday season, being nothing more nor less than an oyster cocktail, flavored with catsup, lemon, and a sprig of parsley and garnished with red peppers cut in strips. Tomatoes supply the red for the soup course—clear bouillon, with celery and olives, and radishes to add another shade of crimson.

Orange Salad.
Cranberry jelly may be depended upon to make any course festive in color and adds the proper acid flavor to roast turkey, as well. The careful housewife will find that if she roasts her potatoes at the same time that the turkey is cooking there will be an additional saving in fuel. Brussels sprouts are suggested as a variation from the usual onions, and squash as accompaniments to the roast.

The apple and orange salad garnishes the note of red, the flame color of the oranges, accented by the deep red of the apple skin. Candied cherries may be added to the hard sauce for the plum pudding, if the same cheery color is to be carried out to the very end of the dinner.

The entire menu is not beyond the culinary ability of the home cook, nor is it likely to result in any attacks of acute indigestion. Power vegetables have been assigned to the roast course, but two high in food value are retained.

In contrast to this distinctively American array of eatables, the elaborate menus planned by the chefs of the local hotels would be regarded by the average cook as utterly beyond her ken. Give something a French title and she protests that plain cooking is all she can do successfully. Americans who have lived abroad and can testify to the excellence and flavor of true French cooking realize that some of these elaborate-sounding dishes are within the scope of anyone possessing the average amount of brains and cooking ability.

Cooking Brook Trout.
Chef Jacques Haerenger of the Shoreham has a number of such dishes on his eight-course Christmas menu. To be sure, they sound formidable, but he gives assurance that "anyone who knows how to cook will find them easy."

"Brook Trout Amantine," for instance. That is nothing more

By NATIONAL SCHOOL DOMESTIC ARTS AND SCIENCES.

Yuletide Cocktail
Saltines
Clear Tomato Bouillon
Radishes Celery Olives
Roast Young Turkey
Breadcrumb Stuffing
Roast Potatoes Brussels Sprouts
Cranberry Jelly
Apple and Orange Salad
Plum Pudding, Hard Sauce
Coffee

nor less than trout with almonds—delicious they are, if the chef's word be taken for it. This is how he prepares them:

"Select two brook trout, score them, season with salt and pepper, roll in flour, and bake in butter until brown. Skin a dozen large almonds, cut them in half, and brown them in two tablespoonsful of butter. Pour over trout, and add a small quantity of lemon juice."

Roast turkey has come to be the axis around which all the Christmas dinner revolves. Turkey is, of course, indispensable, but why roast turkey? Why not braised turkey for a change? Chef Haerenger pronounces it a great improvement, and scarcely more trouble than the roasted variety.

"Everyone knows roast turkey is good," says Mr. Haerenger, "but braised stuffed turkey is better, especially for home cooking."

"Have a fresh young turkey weighing nine or ten pounds well cleaned; remove the tendons from the legs, leaving the skin from the breast to the head as loose as possible. Take out the breast bone to allow more space for stuffing the breast. Season with salt inside."

For the Dressing.

"To make the stuffing soak some bread in milk. Fry some finely chopped onions, a very little cut bacon, and a few shallots—a kind of small onion—until brown. Add to the soaked crumbs, from which the milk has been pressed. Next mix in two eggs, salt, pepper, sage, and nutmeg to season and chopmed parsley. Meanwhile roast some chestnuts in the oven until nearly done—they are better and have more flavor if cooked this way instead of boiled—add to the rest of the dressing and stuff the turkey."

"Don't tie the turkey's legs too closely to the body, in order that they may be cooked at the same time as the breast. Cover the breast with a large piece of larding pork to keep it tender and juicy."

"Put the turkey in a braiser with a few chopped onions, carrots, and a little fat—chicken fat if you have it. Put it in the oven. From time to time pour the grease over the turkey, and give it a color and keep the skin from breaking. When the turkey is brown take off the fat from the breast and sprinkle on a little flour. Let it simmer for about five minutes, and a little water and brown, thin gravy—just enough to keep the bottom of the braiser covered—and a little celery or kitchen bouquet. Cover the braiser and let the turkey braise in the oven for about an hour, turning the turkey every ten minutes."

Add a Little Sherry.

"When cooked, strain the gravy through a sieve and let it put on top of the range slowly. Remove the grease as it comes to the top. Remove the string from the turkey and serve. Before serving the gravy add a little sherry wine and serve in a bowl with the turkey."

"A variation of candied sweet potatoes, called sweet potatoes a la Hill, may be an accompaniment to the roast. Boil large sweet potatoes. Cut in round slices one-quarter of an inch thick. Peel one apple and slice it thin. Fry the potatoes brown, place the apples on top of the potatoes, pour over them a

A French Title Does Not
Necessarily Mean Cook-
ery Beyond the Ability of
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and a Menu Prepared By
An Expert Chef May In-
clude Old Friends in New
Guise.

small quantity of honey and maple syrup, sprinkle with sugar, and bake for fifteen minutes in the oven."

Chef Louis Plaff, of the New Willard, takes great pride in the fact that his menus are written, for the most part, in English. With the exception of the soup course and the entree, the Christmas dinner he contributes might be that planned by any housewife who wishes to serve six courses.

All the choicest delicacies of the season are combined in the menu supplied by Chef F. C. Goettelmann, of the Shoreham, with wine, baby lamb, Bermuda potatoes, souffle—a Lucullan feast, indeed.

Which are to appear on YOUR Christmas menu Saturday?

Teething Ring Given Baby Often Cause of Facial Malformations

By DR. LEONARD KEENE HIRSHBERG.

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A DOMINABLE habit of infancy, incited by careless and thoughtless mothers, nurses, and maids, more desirous of immediate peace and quiet than of any future ugliness or disease, are responsible for a large group of serious physical malformations. Perhaps one of the most felonious of iniquities encouraged by children's nurses is the practice of inserting ivory rings, pacifiers, alleged "gum-hardeners" and "teething rings" into the mouths of teething infants. These "gum-hardeners," "teething rings," and "pacifiers" are of so little benefit that they actually have been dubbed "deface-ers." Indeed, the gums of infants need no hardening, and the teeth need no more incentives to growth than the nails or the hair, which are of the same nature.

Thumb Sucking Evil.
Dr. George Van Ness Dearborn of Boston properly emphasizes that such abominable habits formed in infancy cause many of the far-from-lovely faces of grown-ups, crooked and irregular teeth, and some of the frog-like bulging of the mouth, which are blamed upon adenoids. Sucking of the thumb, flat fingers, or even the lips, tongue, or clothing as often happens, are all infantile habits to be broken up by means of quinine solutions or opium salts kept upon the particular objects sucked or bitten.

The instinct of self-preservation which causes the infant to suck must be carefully guided. Because of a lack of proper training the deplorable lip, hand, cloth or finger sucking and biting habits are easily formed by the infant. It feels the impulse to bite and suck, per chance, cries until something is placed between its lips. Then the infant begins

PERSONAL ADVICE.

Readers desiring advice should remember:

1. To address inquiries to Dr. L. K. Hirschberg, care of The Washington Times.
2. To enclose a stamped and addressed envelope if a personal reply is desired.

to suck and the formation of a habit is begun.

Other Face Deformers.
Second only to the face-deforming habit of sucking comes mouth breathing. It is not only adenoids and obstructive tonsils that lie at the bottom of this habit, but negligence in cleansing the nostrils of infants often causes it. Thickened turbinate bones of the nose and other congestive states are also responsible for the habit of improper breathing.

Cleft palates, harelips, tied tongue, rickets, scurvy and too early a loss of teeth, also produce deformities of the face. When the softness and pliability of infants' jaws are understood, when it is realized that they are as pliable as green twigs, the pernicious effects of sucking and mouth breathing, upon the symmetry and comeliness of the face, will begin to be appreciated.

The Old Cat.

I was not one of those cream-fed pussies.

That purr all day beneath the kitchen stove.

Rather I ate the table scraps.

But 'not too many, for, then, he will not hunt," they said.

Though they didn't need to say it.

For all night long I watched in the slushy barn.

Not for my food alone, but that no

all-milked mouse

Should touch the piled-up corn-cobs.

Or taste the smooth white cats.

I pattered velvet-footed on the beams.

Or slunk with soft-bodied creeping through the hay.

Then pounced—that sharp-eyed, sleek gray cat.

Would never rob the grain-bins again.

At last my eyes grew dim.

I loved to sun myself and not to chase and hunt.

"The old cat ain't no use now," was all they thought or said.

So they shot me.

Now I shall lie and dream all day

Upon the Lord's front steps.

I shall lap great bowls of cream

And crunch the sweet, white bones of mice.

And I shall try to give old Simp-

son a welcome

When he comes.

If ever he does.

—HARRIET K. PORTER.



Piping Hot Waffles and Plenty of Marigold

Here's a treat for a vigorous appetite—waffles for breakfast—piping hot and done to a nut-brown turn. Spread a generous lump of Marigold over each as you take them off the fire. On the table with them quick before they start to cool. You won't need much syrup on them, for

Marigold Margarine

will give them a rich taste that nothing else can beat. Its flavor is fine and its appetizing goodness will make the whole family want more. Marigold is a top-quality food, made with careful nicety in white-tile chunneries. It's pure, sweet, clean. It has a firm place in thousands of refined homes. Good dealers everywhere sell Marigold.

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